

SPECIALTIES

STARTERS

HOUSE MADE FRIES 10

HOUSE DIPPING SAUCE

FRIED OYSTERS 20

CHIPOTLE REMOULADE

MOULES MARINIÈRE 20

WHITE WINE STEAMED PEI MUSSELS,
SHALLOTS, GARLIC, TOMATO, SAFFRON

ENDIVE AND ARUGULA SALAD** 14

GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,
SHERRY VINAIGRETTE

ENTRÉES

STEAK/FRITES+ 40

GRILLED NY STRIP, MUSTARD BUTTER,
HOUSE-MADE FRITES, WATERCRESS SALAD

MOM'S MEATLOAF 30

SHORT RIB, PORK, HERBS, MUSHROOMS
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

"CAMPSTYLE" GRILLED TROUT 30

LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

SUMMER PASTA 26

MUSHROOMS, TOMATOES, SPINACH, ARTICHOKE, FETTUCCINE,
OLIVE OIL & GARLIC

SUMMER

PICKLED EGGPLANT BRUSCHETTA 16

STRACCIATELLA, COPPA, CIABATTA, VINAGRE DE MOSCATEL

BURRATA SALAD 18

PEACHES, PROSCIUTTO AND ARUGULA TOSSED IN LEMON
VINAIGRETTE, SABA

TOMATO & STRAWBERRY GAZPACHO 18

FRESH PICKED LOBSTER, BALSAMIC DRIZZLE

ROASTED RED PEPPER HUMMUS 18

MARINATED EDAMAME, GARBANZO BEANS, SHAVED CELERY SALAD,
WARM PITA

PAN SEARED SCALLOPS 42

CRISPY SUNCHOKES, PANCETTA SUCCOTASH,
LEMON-HERB VINAIGRETTE

'SUMMER ON A PLATE' 48

SEARED ATLANTIC HALIBUT, THICK CUT HEIRLOOM TOMATO,
SAUTÉED SPINACH, CORN-BASIL BUTTER SAUCE

PAN ROASTED HALF DUCK+ 38

CORN FLAN, FRIED ARTICHOKE, JALAPENO-PEACH COULIS

ESTATE IN ITALIA

FRITTO MISTO (GENOVA) 22

HEAD ON SHRIMP, CALAMARI, SMELTS, ZUCCHINI, HALIBUT,
LEMON-CAPER AIOLI

ANTIPASTO (EMILIA-ROMAGNA) 20

PROSCIUTTO, SOPPRESSATA, MORTADELLA, SELECTION OF ITALIAN
CHEESES, MARINATED OLIVES, ROASTED RED PEPPER, CIABATTA

LOBSTER ARANCINI (PALERMO) 20

SALSA ALLA PALERMITANA

SPAGHETTI ALLE VONGOLE (CAMPANIA) 18/38

COCKLES, GARLIC, WHITE WINE, OLIVE OIL, LEMON JUICE

HANGER TAGLIATE+ (TUSCANY) 38

TORTA DI PATATE, GRILLED TRAVISANO,
SHAVED AGED PARMESAN, BASIL-BALSAMIC VINAIGRETTE

CACCIUCCO ALLA LIVORNESE (LIVORNO) 42

MUSSELS, CLAMS, OCTOPUS, SHRIMP. CALAMARI,
RED WINE-SAGE TOMATO BROTH, ANCHOVY-GARLIC CROSTINI

COTOLETTA (VENETO) 44

PARMESAN CRUSTED POUNDED VEAL CHOP, ROASTED HORSE RADISH &
ROSEMARY POTATOES, PICKLED MUSHROOM, ARUGULA &
TOMATO SALAD

CHICKEN MARSALA (MARSALA) 32

PAN ROASTED HALF CHICKEN, PORCINI MUSHROOMS,
PROSCIUTTO, FETTUCCINE, MARSALA WINE SAUCE

SMALL PLATES

FRIED MAC & CHEESE BALLS 12

SPICY MARINARA & PARMESAN

TUNA SASHIMI NACHOS+ 22

WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,
SESAME SEEDS, MANGO SALSA, WASABI SOY

MEXICAN CHOPPED SALAD 16

BLACK BEANS, CORN, AVOCADO, PEPPERS, QUESO FRESCO,
HONEY-LIME DRESSING

BRUSSELS SPROUTS** 14

FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

BLT CHEESEBURGER+ 16

HOUSE GROUND SIRLOIN & SHORT RIB BLEND, BACON,
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

GRILLED MAHI MAHI TACOS 16

CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO
SUBSTITUTE GRILLED SHRIMP +5

BULGOGI 16

KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

KOBE SLIDER TRIO+ 18

BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,
HOUSE MADE FOIE GRAS PATE

SHUMAI DIM SUM 12

HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

BROCCOLI RABE 16

WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,
OLIVE OIL, FRESH PARMESAN

ADD HOUSE MADE DUCK SAUSAGE +5, ADD ORECCHIETTE +4

HANGER STEAK FAJITAS+ 16

ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO,
FLOUR TORTILLAS, SOUR CREAM, SALSA, GUACAMOLE

STEAMED THAI MUSSELS 20

RED CURRY-COCONUT BROTH

** THESE ITEMS CONTAIN NUTS. +ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

SOME MENU ITEMS MAY CONTAIN MILK, EGGS, WHEAT, SOYBEANS, PEANUTS, TREE NUTS, FISH, SHELLFISH OR SESAME.

PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY!

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.